

RECIPE

Hot 'N Hoppin Twists



Ingredients

- 1 cup flour (250 ml)
- ¼ tsp salt (1 ml)
- ⅓ - ½ cup milk (80-100 ml)
- 2 tsp baking powder
- 2 Tbsp shortening
- 1 cup grated cheddar cheese (250 ml)
- 2 jalapeño pepper, chopped

Preparation

1. **Preheat oven to 450°F.**
2. Grate cheese. Put flour, salt, baking powder and shortening food processor. Process until fat is completely cut in.
3. **Add cheese and jalapeños and process. Add milk slowly through top while processing. Add only enough so dough is not sticky. If it is sticky, add a little flour.**
4. **Roll out ¼ inch thick and cut into 1 inch strips. Twist slightly.**
5. Bake 8-10 minutes on ungreased pan.